One Night Only

THE FENWICK

Snacks

Grain Bakery Sourdough, cultured butter, sea salt (v)	14
Alto Misto Olives, citrus (ve,gf)	14.5
Sydney Rock Oysters, verjus mignonette(A) (gf,df)	8ea
Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche (A)	16ea
Chicken Liver Parfait, kumquat, pickled cucumber, brioche	16ea
Tempura Zucchini Flowers, chilli honey, pecorino, lemon (3) (v)	31
Abrolhos Island Scallop Tart, macadamia, fennel pollen, finger lime, karkalla (A) (n)	15ea
Split Yamba King Prawns, umami butter, aleppo pepper (3) (gf)	36

Three-Course Choice Menu | $59pp

Entrees

Heritage Beetroot, orange, wasabi, kombu cream, shimeji, karkalla (ve)

Chicken Liver Parfait, corella pear chutney, brioche

Ulladulla Yellowfin Tuna, stracciatella, pistachio, kohlrabi, geraldton wax (A) (n)

Mains

Potato Gnocchi, oyster mushroom, XO chicken broth, truffle

Daintree Barramundi, onion, speck, asparagus, cos, diamond clams, bergamot (I) (gf)

Marinated Eggplant, miso, labneh, raisin salsa, pomegranate, harissa oil, pepitas (v,gf,n)

Sides

Leaf Salad, tarragon dressing, chives (ve,gf)	17
Caesar, serie oro anchovy dressing, Parmigiano, crouton, cos (I)	18
Coffee Roasted Carrots, buttermilk, yuzu kosho, pepitas (v)	17
Snake Beans, kimchi vinaigrette, almonds (ve,gf,n)	17
Shoestring Fries, sea salt, aioli (v, df)	17
Paris Mash, chive (v,gf)	18

Dessert

The Fenwick' Tiramisú (n)

Lemon Cremeux, sable, curd, creme fraiche, vanilla, meringue (v)

Selection of house made sorbets (ve,gf)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.
A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.